

PUB-NO: DE004017114A1

DOCUMENT-IDENTIFIER: DE 4017114 A1

TITLE: Coated dried cereal germ prods. prodn. - by drying in fluidised-bed granulator and spraying with coating materials

PUBN-DATE: April 25, 1991

INVENTOR-INFORMATION:

NAME	COUNTRY
PETZOLD, HEINRICH	DE
PULZ, OTTO DIPL BIOL DR	DE
WALTER, ULRICH DIPL ING	DE
HEINEVETTER, LUTZ DIPL CHEM DR	DE
REHFELD, GERHARD DIPL BIOL DR	DE

ASSIGNEE-INFORMATION:

NAME	COUNTRY
INST GETREIDEVERARBEITUNG	DE

APPL-NO: DE04017114

APPL-DATE: May 28, 1990

PRIORITY-DATA: DD33107289A (July 24, 1989)

US-CL-CURRENT: 426/289; 426/309, 426/589

INT-CL (IPC): A23L 1/052; A23L 1/0562; A23L 1/172; A23P 1/08

EUR-CL (EPC): A23L001/172 ; A23L001/00

ABSTRACT:

CHG DATE=19990617 STATUS=0>Prod. of cereal germ prods. for nutritional purposes is effected by (a) drying cereal germ to a moisture content of 5-6% at up to 40 deg.C in a fluidised-bed granulator in which the air flow rate is sufficient to entrain fines larger than (sic) 1.5 mm; (b) sepg. the fines from the effluent air stream by means of a cyclone or filter; and (c) spraying the dried cereal germ with one or more coating materials selected from hydrocolloids, fats, oils, pharmaceutical coating compsns. and modified starches, opt. together with flavours. The coating materials are applied simultaneously or successively. Either (a) the materials are applied as stable emulsions at a germ temp. of up to 40 deg.C, or (b) at least one coating layer comprises a hydrophobic fat or oil and is applied at a germ temp. of up to 25 deg.C. USE/ADVANTAGE - The prods. may be used in porridges, soups, muesli, etc. They have good storage stability.